

GIAVI

dal 1914

CONEGLIANO
VALDOBBIADENE

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RIVE DI OGLIANO
PROSECCO SUPERIORE MILLESIMATO BRUT NATURE



Grape: glera

Soil: clayey, limestone, with a high amount of skeleton

Harvest: hand-picked in September

Vinification: in stainless steel tanks at temperature controlled. Refinement in contact with fine lees

Sparkling process: the second fermentation takes place in stainless steel tanks (cuvée close) at temperature controlled with selected yeasts and last approximately 120 days

Color: brilliant pale straw yellow with greenish hues. Very fine and persistent perlage

On the nose: multi-layered and complex that reminds of green apple, pear, stone fruits enriched by delicate floral notes

On the palate: very creamy and elegant perlage. Ample, vibrant and persistent after-taste

Alcohol: 11.5%

Residual sugars: 2,5 g/l

Serving suggestions: serve at 6-8 °C (43/47 °F) in tulip-shaped crystal glasses to fully appreciate its bouquet and fine perlage

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